



## Recipes

MISSIONFOODSERVICE.COM

### Green Goddess Chicken Salad Wrap

Serves 1

#### Ingredients:

- 1 each Mission® 10" Smart Hearty Grains™ Tortilla, warm (47088))
- 1/2 cup Pulled Chicken
- 1/2 each Avocado , diced
- 2 fl. oz. Green Goddess Salad Dressing, sub recipe
- 1 cup Greek Yogurt
- 1 cup Mayonnaise , reduced fat
- 1 Tbsp. Dijon Mustard
- 3/4 cup Italian parsley leaves
- 3/4 cup Cilantro leaves with stems
- 1 tsp. Garlic , minced
- 1/4 cup Chives , chopped
- 1/4 cup Fresh tarragon leaves
- 1/4 each Preserved lemon, diced
- 2 each Anchovy filets
- 1/4 cup Broccoli slaw
- 1/4 cup Grape Tomato , sliced

#### Directions:

1. Prepare Green Goddess Salad Dressing sub recipe.
2. Add all ingredients into blender and blitz until combined.
3. Store refrigerated until use, up to 5 days.
4. Combine pulled chicken, avocado, Green Goddess Salad Dressing, cucumber, broccoli slaw, and grape tomatoes in a mixing bowl and stir to combine and marry the flavors.
5. Place chicken salad mixture in the center of a Smart Hearty Grains Tortilla and wrap.
6. Cut on a bias and serve with extra Green Goddess Salad Dressing for dipping.